

Virginia Venison

(Loin)

VIRGINIA'S
Executive
MAN SION

*Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:
Venison from Virginia (from the Mattaponi and Pamunkey Indian Tribes)*

Each year the Mattaponi and Pamunkey Indians present the Governor game, which is outline in the law through the Treaty of Middle Plantation. This is the 333rd year of the Tax Tribute Ceremony. For the first time in many years, the First Family enjoyed the venison that was dressed and prepared by Chef Todd.

Pictures below show the process of preparing the deer.



Mix all ingredients – cover venison with the mixture. Marinate overnight.

Before cooking, wrap with Smithfield apple wood bacon.

Grill for 3 minutes on each side (or until bacon is crispy).

Served with brussel sprouts and potato pave (recipe for potato pave is on Chef Todd's website).

2 inch cut pieces of the loin
½ cup extra virgin olive oil
¼ cup Worchester sauce
4 cloves of fresh garlic
1 tbsp. of ground black pepper
1 tsp. of kosher salt
¼ cup bourbon
¼ cup fresh chopped red onion
1 sprig of fresh rosemary
6 fresh sage leaves
1 tbsp. of thyme

